

SHARED PLATES

BUFFALO JUMBO SHRIMP
Buffalo Sauce, Blue Cheese Dressing 19

CHICKEN WINGS (G)
Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 18

HONEY CIDER BACON
BRUSSELS SPROUTS
Applewood Smoked Bacon,
Pure Honey, Sriracha Aioli 17

MARGHERITA FLATBREAD (V)
Basil Pesto, Tomato, Fresh
Mozzarella, Balsamic Glaze,
Fresh Basil 15

REDSTONE'S LODGE
CORNBREAD (V)
Cast Iron Skillet Baked, with
House-Made Maple Butter
skillet 18 wedge 6

SALADS

CHICKEN CHOPPED SALAD
Rotisserie Chicken,
Cornbread Croutons, Tomato,
Bacon, Golden Raisins, Corn,
Honey-Lime Vinaigrette 18

HOUSE (G,V)
Tomato, Carrot, Cucumber,
Red Onion, Parmesan,
Balsamic Vinaigrette *starter 10*

CAESAR
Romaine, Garlic Sourdough
Croutons, Parmesan,
Caesar Dressing *starter 10*

SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,
Coleslaw or Mac&Cheese \$4
Gluten Free Bun Available*

REDSTONE BURGER*
Certified Angus Beef, Tillamook
Cheddar, Barbecue Sauce,
Applewood Smoked Bacon 19

REDSTONE RIBEYE
Shaved Ribeye, Horseradish Sauce,
Swiss Cheese, Crispy Onion Strings,
French Onion Jus, Toasted Baguette 21

BUTTERMILK FRIED CHICKEN
Crispy Hot Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 18.50



SEAFOOD

CEDAR SALMON (G)
Lemon Garlic Oil, Garlic Mashed
Potatoes, Asparagus 36

CRAB CAKES
Tomato Corn Salad,
Sriracha Aioli, Old Bay Fries 42

ENTREES

ROTISSERIE CHICKEN
Classic Style or Barbecue Basted,
Garlic Mashed Potatoes &
Asparagus 25

BABY BACK RIBS
Wood Fired and Served with
French Fries & Coleslaw
*half rack 26 full rack 35
gluten free available*

SOUP

FRENCH ONION 11
SHRIMP & CORN CHOWDER 12

BREAKFAST

REDSTONE BREAKFAST
Three Eggs, Bacon or Sausage,
Hash Browns and Toast 15

FRENCH TOAST
Challah Bread, Bacon or Sausage,
Fresh Fruit, Maple Syrup 14

BUTTERMILK PANCAKES
Bacon or Sausage, Fresh Fruit,
Maple Syrup 14

EGGS BENEDICT
English Muffin, Poached Egg,
Wood Grilled Canadian Bacon,
Hollandaise & Hash Browns 16

CRAB BENEDICT
English Muffin, Crab Cake,
Poached Egg, Garlic Spinach,
Hollandaise & Hash Browns 24

CHEF'S BRUNCH
Redstone's Scrambled Eggs,
Bacon, Sausage, Hash Browns,
French Toast, Fruit Salad 19
Additional Servings Complimentary
No Substitutions

KIDS BRUNCH

*For Our Guests 10 and Under.
All Choices Include;
Kids Soft Drink, Milk or Chocolate Milk*

KIDS BREAKFAST
Two Eggs, Bacon or Sausage,
Toast with Jam, Fruit 13

FRENCH TOAST
Two Slices, Bacon or Sausage,
Fruit 13

PANCAKES
Two Pancakes, Bacon or Sausage,
Fruit 13

GRILLED CHEESE
American Cheese, French Fries,
Fruit 13

CHICKEN BITES
White Meat Chicken Tenders,
French Fries, Fruit 13

**Indicates Food Items That Are Cooked to Order or Served Raw. Consuming Raw or Under Cooked Meats, Seafood or Eggs May Increase Your Risk For Foodborne Illness.
*An Automatic 20% Gratuity Will Be Added to All Parties of 6 or More. Before Placing Your Order, Please Inform Your Server if a Person In Your Party Has a Food Allergy.
(G) = Gluten Free (V) = Vegetarian*

BRUNCH DRINKS

Handcrafted Cocktails

REDSTONE BLOODY
Tito’s Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 14.50

EARLY MORNING LEMONADE
Tito’s Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 13

SUNRISE SANGRIA
Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 13

DOLI DRIVER
Handcrafted Redstone Doli, Orange Juice 9

MIDNIGHT ESPRESSO MARTINI
Vanilla Vodka, Bailey’s Irish Cream, Kahlua, Espresso 15

Mimosas

REDSTONE MIMOSA
Redstone Doli, Sparkling Wine 10

POMEGRANATE MIMOSA
Pom Juice, Sparkling Wine 11

PEACH MIMOSA
Peach Schnapps, Sparkling Wine, Orange Juice 11

CHAMPAGNE COCKTAIL
Sparkling Wine, St. Germain Elderflower, Lemon 12

Mules

MORNING MULE
Tito’s Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 13

LIMONCELLO MULE
Tito’s Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 13

Wines by the Glass

- FLEUR DE MER Rosé, Provence-France 14
- LA MARCA Prosecco, Italy 15 (split)
- LA MARCA Prosecco Rosé, Italy 15 (split)
- CANYON ROAD Moscato, California 12
- THE SEEKER Riesling, Mosel-Germany 13
- MURPHY-GOODE Sauvignon Blanc, North Coast 12
- STARBOROUGH Sauvignon Blanc, New Zealand 13
- BENVOLIO Pinot Grigio, Italy 12
-  **THOUSAND LAKES** Chardonnay, Sta. Rita Hills 13
- LA CREMA Chardonnay, Sonoma Coast 15
- PROVERB Pinot Noir, California 12
-  **THOUSAND LAKES** Pinot Noir, Carneros 15
- APOTHIC RED Red Blend, California 11
- FINCA EL ORIGEN Malbec Reserva, Argentina 12
- VILLA M ROSSO Brachetto, Italy 14
- BARON DE LEY RESERVA Tempranillo, Rioja-Spain 14
- PROVERB Merlot, California 12
- CARMEL ROAD Cabernet Sauvignon, California 12
- STAG’S LEAP HANDS OF TIME Cabernet Sauvignon, Napa Valley 18

Coffee Drinks*We Proudly Serve La Colombe Coffee*.....

COLD BREW BRAZILIAN
Refreshing Cold Brew, Cold-Pressed & Double-Filtered, Bold & Rich 9

DRAFT LATTE
Full Taste and Texture of a True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 9

Mocktails*(All Non-Alcoholic)*.....

BRAZILIAN LIMEADE
Lemonade, Coconut Cream, Fresh Lime 7

SPRING SUNRISE LEMONADE
Passion Fruit, Blood Orange & Pomegranate, Lemonade, Grapefruit Juice 7

PEACHY KEEN
House-Brewed Ice Tea, Honey Simple Syrup, Peach Purée 8

Easter

Brunch Buffet

SUNDAY, MARCH 31st

9AM - 3PM

ADULTS \$48.95 | KIDS 6-12 \$19.95

KIDS 5 & UNDER NO CHARGE

Don't Miss a Visit From the Easter Bunny!